
Sample Summer Function Information

November - December 2024



HUNTER & BARREL

HUNTER  BARREL



Private/Semi-Private Dining

Sydney - Parramatta

	Seated Capacity	Standard (seating times apply)	Exclusive (no time restrictions)
Pergola	30 Guests	\$4,000	\$5,000
Terrace	55 Guests	\$5,500	\$6,500
Outdoor	85 Guests	\$10,000	\$13,000
Indoor	75 Guests	\$8,500	\$12,000
Indoor + Terrace	130 Guests	\$13,000	\$17,000
Full Venue	160 Guests	On Request	On Request

Perth - Raine Square

Loft Level	38 Guest	\$4,200	\$6,000
Indoor	90 Guests	\$10,000	\$14,500
Outdoor	30 Guests	\$3,500	\$5,000
Full Venue	120 Guests	On Request	On Request

Melbourne - Eastland

Private Dining Room 1	8 Guests	\$800	\$1,200
Private Dining Room 2 (no lift)	8 Guests	\$800	\$1,200
Private Dining Room 3 (no lift)	30 Guests	\$3,500	\$4,500
Indoor	70 Guests	\$8,000	\$11,000
Outdoor	30 Guests	\$3,500	\$4,500
Full Venue	134 Guests	On Request	On Request

Take a virtual tour
of the **PARRAMATTA**
restaurant

[CLICK HERE](#)

Take a virtual tour
of the **RAINE SQUARE**
restaurant

[CLICK HERE](#)

Take a virtual tour
of the **EASTLAND**
restaurant

[CLICK HERE](#)

Dinner seating times are normally 5:30pm or 8:30pm



Menus & Packages

We have designed these menus to be enjoyed and shared amongst family and friends.

We have carefully hunted and gathered this selection to create the perfect 'feast' menu; including all your favourites.

Available from October 16th 2024 – January 5th 2025

POWER LUNCH

2 course \$49 | 3 course \$56

Includes a glass of selected house wine, tap beer or soft drink

October & November | Available Mon – Fri, 12- 4pm

December | Available Mon – Wed, 12- 4pm

Not available on public holidays.

GROUP FEASTS

The Explorer Menu \$94pp

The Hunter Menu \$110pp

All menu items and prices are subject to seasonal availability and change.

Seating times may apply on certain days based on availability, our team will give you a precise cost once your enquiry is received.

A \$5 per person surcharge will apply on public holidays.

Also, a service charge of 7% will be added for all groups of 12 or more, applicable every day. Thank you for your understanding.

SAMPLE POWER LUNCH

2 Course - \$49 3 Course - \$56

October & November | Available Mon – Fri, 12– 4pm

December | Available Mon – Wed, 12– 4pm

Includes a glass of house wine, tap beer or soft drink

STARTERS

(Your choice of)

CHEESE BRIOCHE (V) Confit garlic butter, fresh mozzarella, Parmesan

CALAMARI Buttermilk and Szechuan marinated, lightly fried, served with chilli jam

CRISPY WINGS Served with smoky chipotle yoghurt

WOOD-FIRED ZUCCHINI SOURDOUGH (V) (VG) Whipped ricotta, Parmesan, basil pesto, watercress

MAINS

(Your choice of)

WOOD-FIRED VEGETABLE SALAD Wood-fired capsicum, eggplant & zucchini, pearl couscous, charred avocado, whipped ricotta, harissa.
With your choice of char-grilled chicken, cold smoked salmon or Meredith goat's curd

Below Mains served with crispy chips or mixed leaf salad

CRISPY PRAWN TACOS (Two) Polenta fried prawns, coleslaw, chipotle yoghurt, charred corn salsa, pickled onion

WAGYU BEEF BURGER Secret sauce, American cheese, crispy onion rings

SLOW-BRAISED BEEF SKEWER Rib-fingers, capsicum, Spanish onion, finished with Hunter's Signature basting, chimichurri sauce

CHICKEN THIGH SKEWER Marinated in chilli & ginger coconut milk, finished with peri peri basting

EYE OF RUMP 200g Finished with Hunter's Signature basting

HUMPTY DOO SALTWATER BARRAMUNDI Light and crispy tempura style, wood-fired capsicum sauce, clams, charred corn salsa

DESSERTS

(Your choice of)

MANGO & RASPBERRY SORBET (VG) Seasonal fruit, passionfruit pulp

BASQUE CHEESECAKE (V) Macerated strawberries, black pepper, basil, Chantilly cream

SAMPLE EXPLORER MENU \$94

CHEESE BRIOCHE (V) Confit garlic butter, fresh mozzarella, Parmesan

STARTERS

(Your choice of)

BEEF RIB TACOS (Two) Rib burnt ends, hickory bourbon BBQ sauce, pico de gallo, crispy shallot

CALAMARI Buttermilk and Szechuan marinated, lightly fried, served with chilli jam

SMOKY CHILLI WINGS Smoky Buffalo-style sauce finished with Japanese furikake

WOOD-FIRED ZUCCHINI SOURDOUGH (V) (VG) Whipped ricotta, Parmesan, basil pesto, watercress

MAINS

(Your choice of)

CHICKEN THIGH SKEWER Marinated in chilli & ginger coconut milk, finished with peri peri basting. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

HONEY GLAZED PORK BELLY SKEWER Slow-braised, finished over open fire with a sticky chilli glaze. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

EYE FILLET 200g Finished with Hunter's Signature basting. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

WAGYU RUMP 300g Finished with Hunter's Signature basting. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

WAGYU BEEF BURGER Brioche bun, cos lettuce, bacon tomato jam, pepperberry aioli, American cheese. Served with crispy chips or mixed leaf salad

WOOD-FIRED VEGETABLE SALAD Wood-fired capsicum, eggplant & zucchini, pearl couscous, charred avocado, whipped ricotta, harissa. With your choice of char-grilled chicken, cold smoked salmon or Meredith goat's curd

SIDES

(To share)

CHARRED CORN (V) Smoky chilli yoghurt, ricotta salata, puffed quinoa

CREAMY MASH (V) Oven-baked with Gruyère, herbed panko crumbs

DESSERTS

(Your choice of)

MANGO & RASPBERRY SORBET (VG) Seasonal fruit, passionfruit pulp

BASQUE CHEESECAKE (V) Macerated strawberries, black pepper, basil, Chantilly cream



HUNTER MENU

\$110

CHEESE BRIOCHE (V) Confit garlic butter, fresh mozzarella, Parmesan

STARTERS

(Your choice of)

SMOKY CHILLI WINGS Smoky Buffalo-style sauce finished with Japanese furikake

CRISPY PRAWN TACOS (Two) Polenta crusted with coleslaw, chipotle yoghurt, charred corn salsa, pickled onion

THREE CHEESE DIP (V) Gouda, Gruyère, Edam, grilled pita bread

CALAMARI Buttermilk and Szechuan marinated, lightly fried, served with chilli jam

WOOD-FIRED ZUCCHINI SOURDOUGH (V) (VG) Whipped ricotta, Parmesan, basil pesto, watercress

MAINS

(Your choice of)

RIB EYE 350g Finished with Hunter's Signature basting. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

NEW YORKER 350g Finished with Hunter's Signature basting. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

HUMPTY DOO SALTWATER BARRAMUNDI Herbed panko crust, wood-fired capsicum sauce, clams, charred corn salsa

WOOD-FIRED VEGETABLE SALAD Wood-fired capsicum, eggplant & zucchini, pearl couscous, charred avocado, whipped ricotta, harissa.
With your choice of char-grilled chicken, cold smoked salmon or Meredith goat's curd

LAMB FILLET SKEWER Marinated in a fragrant fenugreek rub, grilled capsicum, onion. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

WAGYU RUMP SKEWER Marinated in a smoky BBQ rub, grilled capsicum, onion. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

SIDES

(To share)

CHARRED BROCCOLINI (V) (VG) Meredith sheep yoghurt, sweet & sour pomegranate dressing, crispy shallots

TRUFFLE POTATOES (V) (VG) Crispy double cooked chat potatoes, truffle salt, Gruyère, truffle aioli

DESSERTS

(Your choice of)

BASQUE CHEESECAKE (V) Macerated strawberries, black pepper, basil, Chantilly cream

APPLE CRONUT (V) Spiced apple, crème anglaise, vanilla bean ice-cream

MANGO & RASPBERRY SORBET (VG) Seasonal fruit, passionfruit pulp



STANDARD BEVERAGE PACK

2 Hours: \$52pp

Extra ½ Hour: \$13pp

Extra Hour: \$23pp

WINE

Dal Zotto Prosecco

Blue Gris Pinot Gris

Vasse Felix Classic Dry Rosé

De Bortoli Woodfired Shiraz

BEER

Corona

Byron Bay Lager

Peroni 0.0%

SOFT DRINKS & JUICES

Coke, Coke No Sugar, Sprite, Fanta

Soda Water, Dry Ginger Ale, Tonic Water

Orange, Apple, Pineapple, Cranberry Juice

PREMIUM BEVERAGE PACK

2 Hours: \$62pp

Extra ½ Hour: \$15pp

Extra Hour: \$27pp

WINE

Dal Zotto Prosecco

Opawa Sauvignon Blanc

Heirloom Pinot Grigio

Triennes Rosé

Mud House 'The Narrows' Pinot Noir

Yalumba 'Wild Ferment' Shiraz

BEER

Corona

Asahi Super Dry

Peroni 0.0%

SOFT DRINKS & JUICES

Coke, Coke No Sugar, Sprite, Fanta

Soda Water, Dry Ginger Ale, Tonic Water

Orange, Apple, Pineapple, Cranberry Juice

*All menu items and prices are subject to seasonal availability and change. Service of alcohol will be in accordance with the VIC, NSW and WA RSA legislation.

All beverage packages commence at the confirmed reservation time. Cocktails and spirits are available and will be charged on a consumption basis only.



Function Terms and Conditions

BOOKING GUARANTEE POLICY

Credit card details must be provided for all reservations of 12 or more guests. Should you cancel your reservation within 48 hours of the arrival time or fail to show for your reservation, a fee of \$50 per person will be incurred. Functions of 50+ guests may have a different booking guarantee policy – please speak to a member of the Hunter & Barrel reservations team to discuss. You may see a \$1 pending charge on your bank statement as part of the card authorisation process – this is a temporary charge and it will disappear from your statement in a few days.

ALTERATIONS TO BOOKINGS

The final number of guests must be confirmed within 24 hours from the confirmed time and date of your function. In the event that guest numbers reduce from the date of confirmation, you will be charged for the confirmed number of set menus and beverage packages.

SERVICE CHARGE

A service charge of 7% will be added for all groups of 12 or more, applicable every day which is passed directly to the wait staff as a gratuity.

SURCHARGE

A \$5 per person surcharge will be added on public holidays. Please be advised that card payment fees may be applied to card transactions. The fee percentages vary depending on the type of card used and payment method used. It is important to note that third-party vendor fees, such as those associated with PayPal, Stripe, or in-house store terminals, are non-refundable in the event of a cancellation or refund.

PRIVATE DINING AND EXCLUSIVE AREAS

When booking a private dining room or space, you must comply with the minimum spend requirements. The minimum spend is based on food and beverage only and does not include any other fees or charges such as the 7% service charge or \$5 per person public holiday surcharge. If you do not reach your minimum spend you are welcome to purchase food and beverage to make up the balance. A room hire fee will apply if you do not wish to.

MENUS & BEVERAGE PACKAGES

Group bookings of 12 or more guests are required to dine on one of our set menus. All menu items and prices are subject to seasonal availability and change.

ARRIVAL & SEATING TIMES

Kindly emphasise to your guests the importance of arriving at Hunter & Barrel slightly ahead of your agreed time so that you can enjoy your meal within the confirmed time period. We recommend you arrive 15 minutes prior to your seating time. We will hold your reservation and table for 15 minutes after the scheduled reservation time. Your table may be given away if you are more than 15 minutes late.

REQUESTED SEATING & CAPACITY

All requests for seating are taken into consideration but not guaranteed. Please be aware that all groups over 12 people may be seated across multiple tables.

CORKAGE

We are fully licensed and offer an extensive wine and beverage list. A corkage fee of \$30.00 per bottle applies if you bring your own bottle of wine.

CAKEAGE

A cakeage fee of \$3 per person applies if you bring your own cake.

CANCELLATION POLICY

Credit card details must be provided for all reservations of 12 or more guests. Should you cancel your reservation within 48 hours of the arrival time or fail to show for your reservation, a fee of \$50 per person will be incurred. You may see a \$1 pending charge on your bank statement as part of the card authorisation process – this is a temporary charge and it will disappear from your statement in a few days. The final number of guests must be confirmed within 24 hours from the confirmed time and date of your function. In the event that guest numbers reduce from the date of confirmation, you will be charged for the confirmation number of set menus and beverage packages.

DISCOUNTS & PROMOTIONS

Discounts and promotions may not be combined with other promotional offers and require a minimum purchase of a main course. Some promotions may require a dine in reservation.

All discount and promotional decisions are made at the discretion of the Venue Manager.



EVENT ENQUIRIES

To make a booking and secure your table,
please click the link below
to be redirected to our convenient online booking form.

ENQUIRE NOW

